

Divinity

3 cups sugar
3/4 cup karo syrurp
3/4 cup water
2 large or 3 small egg whites
1 tsp vanilla
1 cup chopped nuts ..optional

Prepare wax paper laid out on a cookie sheet or a safe resting area..

Beat with a mixer the 2 large egg whites or the 3 small egg whites until stiff peaks form...set aside...

In a heavy pot and using a candy themometer boil to a (soft ball) stage remove from heat and let stand for 1 minute ..then slowly stream in 1/2 of the hot mixture...return the other half

back to the stove and continue cooking the rest of the syrup until it reaches 270 degrees, hard ball stage..

Then stream the remainder of the syrup into the egg whites while the mixer is running until the candy is thick, shiny and holds its shape..mix in vanilla.. add nuts if you desire... drop by teaspoonful onto wax paper..

Variations can be used such as food colorings..plain or with nuts or cherries....